Assignment No. 13

A mini-project development using Python

- **Aim:** To develop a web-based Food Recipe Finder application using Django, allowing users to search for and view recipes based on ingredients or recipe names.

- **Abstract:**

The Food Recipe Finder is a Django-based application designed to help users discover and explore various food recipes by searching for specific ingredients or dish names. This application allows users to search recipes using keywords, view a list of matched recipes, and access detailed recipe instructions and ingredients. By utilizing Django's powerful framework, the application offers a streamlined and minimal interface with efficient database handling. This project showcases essential web development techniques in Django, including API integration, template rendering, and form handling.

- **Technologies / Libraries Used:**
1. **Django** - The main framework used to build the application, providing tools for routing, template rendering, and database management.
2. **Django Forms** - Used to create and manage HTML forms, allowing users to input recipe search queries and making the user experience interactive.
3. **Django Widgets** - Django's default widgets were utilized to create input fields and UI elements, ensuring a simple and cohesive design without requiring additional frontend libraries.
4. **Recipe API** - The Recipe API from API Ninjas, used to fetch recipe data based on user queries, allowing dynamic and up-to-date recipe search results.

Snapshots of project:

- **Search bar to search recipes:**
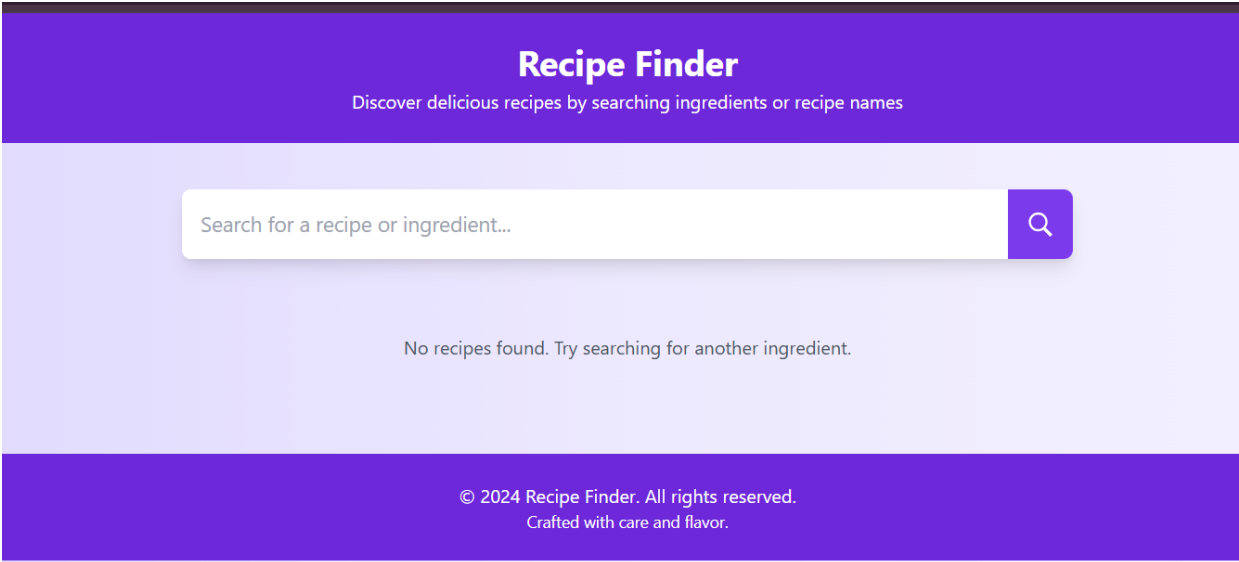
- **Finding recipe for panner**
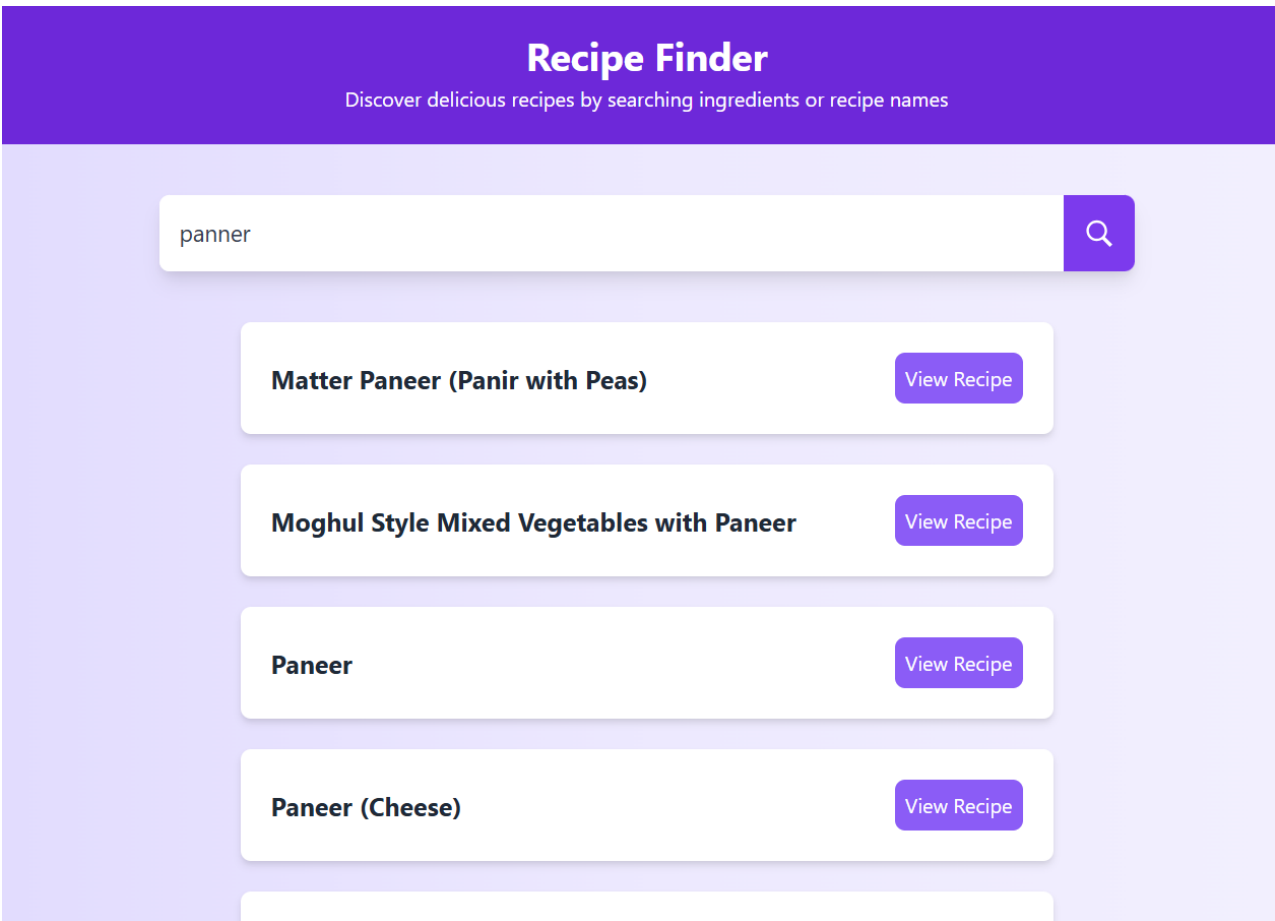
- **Detailed recipe with ingredients and instruction:**

Recipe Finder

Matter Paneer (Panir with Peas)

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Ingredients:

- 8 oz Paneer Cubes
- 1 1/2 lb Peas (Frozen Or If They Are Fresh; Get The Small, Sweet Variety)
- 3 tb Mix Of Ghee And Oil
- 2 lg Onions; Finely Chopped
- 3 tb Fresh Garlic Paste
- 3 tb Fresh Ginger Paste
- Salt; To Taste
- 1 1/2 ts Jeera Powder; (Cumin)
- 1 ts Turmeric
- 1 ts Chilli Powder
- 1 ts Garam Masala
- 1 ts Jeera Seeds; (Cumin)
- 2 Fresh Chillies; Optional
- 1 c Canned Tomatoes (Or); Finely Chopped
- 1 tb Tomato Puree
- 2 sm Sticks Cinnamon; Optional
- 1/4 c Fresh Chopped Coriander; To Garnish
- Oil; To Deep Fry

Instructions:

1. Cut the paneer into small cubes and fry on meduim heat until they turn a nice golden colour.
2. Drain on kitchen paper and set aside.
3. Taking a heavy saucepan add the ghee/oil and gently heat add the sticks of cinnamon to the ghee when hot add the cumin seeds and let them pop now add the ginger, garlic and onions.
4. Saute on meduim heat until they are soft now add the chilli powder, garam masala, tumeric powder, salt, jeera powder, tomatoes, tomatoe puree and the fresh chillis.
5. Now really let this mixture cook until all the ingredients have blended together into a runny paste.
6. Now add the peas and let it simmer, if you find that there is not enough gravy you can add a little bit more water or some tomatoe juice from tinned tomatoes.
7. Once the peas are cooked in the gravy add the fried paneer cubes and little them simmer for a further 5 to 6 minutes.
8. Garnish with the fresh coriander and serve hot with naan bread or parathas.
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Servings: 1 servings